



Noreen's Kitchen

Pressure Cooked Whole Turkey

Ingredients

12 pound whole turkey	1 teaspoon cracked black pepper
4 tablespoons butter, melted	1 cup chicken stock
1 tablespoon poultry seasoning	1 cup water
1 teaspoon salt	

Step by Step Instructions

Thaw turkey completely and allow to sit out of the fridge for 1 hour before preparing.

Preheat oven to 400 degrees.

Wash and rinse turkey thoroughly, removing any of the extra goodies such as the neck and giblet packet. Also remove the pop up timer if your turkey came with one.

Dry turkey with paper towels and place on a rack that is set into a baking sheet that is lined with either foil, parchment or both.

Brush turkey with melted butter and sprinkle with the poultry seasoning, salt and pepper.

Bake turkey for 30 to 45 minutes or until the skin has browned. The turkey will not be completely cooked at this point, we are just trying to brown the skin.

Fashion two strips of thick aluminium foil by folding 2 three foot pieces of foil into long bands by folding the foil into itself until it is approximately 2 inches wide. Place these bands into the pressure cooker vessel forming an "X" in the bottom. These will become slings which will aid you in removing the whole turkey from the pressure cooker when it is done cooking.

Remove the turkey from the oven and transfer it carefully to the pressure cooker vessel. I found that using heat resistant silicone gloves was very helpful in this process.

Fold any extra length of the foil bands down over the turkey.

Place the lid on the pressure cooker and cook according to manufacturers instructions for your model. I cooked mine for 1 hour on the poultry setting. Allow pressure to release naturally and do not use the quick release method for this application.

When pressure has released and turkey is done cooking, remove lid and gather the foil bands together and gently lift the turkey out of the vessel to a baking sheet. Cut up and allow to cool for 10 minutes before serving.

The turkey should separate from the bones very easily.